



ART AS AN APPETIZER SECR

NU FOOD TRUCKS

PACIFIC STANDARD TIME SECRET MENU

The secret Pacific Standard Time menu at Playa and Rivera restaurants is available upon request from February 7 through March 31 for patrons who have visited one or more of the Pacific Standard Time museum exhibitions, performances, or related programs. The three-course menu was developed by celebrated chef/owner John Sedlar and artist Ron Cooper, who is represented in several *Pacific Standard Time* exhibitions and has crafted a line of handmade mezcals that will be featured in drinks developed by renowned mixologist Julian Cox. (See full Playa and Rivera menu below.)

<u>Cocktails</u>

Ball Drop – Single village mezcal, london dry gin, fresh lime yuzu tincture, cayenne. Inspired by Ron Cooper's 1969 piece "Ball Drop" in the collection of the University Art Museum Art Video Archive at Cal State Long Beach University.

'47 Chevy in Wilmington, CA – Micro climate mezcal, agave nectar, st. vincent orgeat, passion fruit, fresh lemon, lavendar air. Inspired by Oscar Castillo's 1972 photograph "47 Chevy in Wilmington, CA" featured in *lcons of the Invisible: Oscar Castillo* at the Fowler Museum, UCLA.

Untitled – chichicapa, cocchi vermouth di torino, olorosso, grapefruit peel. Inspired by Larry Bell's 1964 "Untitled" featured in *Phenomenal: California Light, Space, Surface* at the Museum of Contemporary Art, San Diego.

<u>Appetizer</u>

Fish Platter - A crudo assortment of fresh and smoked seafood with kumquats, fresno chiles, lime, red seaweed, copita of chichicapa mezacal. Inspired by Beatrice Wood's "Fish Platter" featured in *Beatrice Wood: Career Woman-Drawings, Paintings, Vessels, and Objects* at the Santa Monica Museum of Art.

Main Course

Los Angeles County Museum of Art on Fire – Fire – grilled breast of chicken with cobb salad quemado, goat cheese, incendiary salsa. Inspired by Ed Ruscha's 1965-1968 "Los Angeles County Museum of Art on Fire" featured in *Crosscurrents in L.A. Painting and Sculpture, 1950-1970* at The Getty Center.

<u>Dessert</u>

Beach Trash Burning – Sorbet splashes of roasted pineapple mescal, poblano chile lime, hibiscus pomegranate. Inspired by Carlos Almaraz's 1982 "Beach Trash Burning" featured *Mapping Another LA: Chicano Art Movement* at the Fowler Museum, UCLA.

This menu is available for dinners at:

Playa Restaurant - \$34 dinner and \$12 cocktails 7360 Beverly Boulevard, Los Angeles, CA 90036 playarivera.com/ Rivera Restaurant - \$44 dinner and \$12 cocktails 1050 South Flower, Los Angeles, CA 90015 riverarestaurant.com/

Share your Art as an Appetizer Secret Menu experience with us on Twitter: @PSTinLA #ArtAsAnApp



PacificStandardTime PSTinLA

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PSTinLA @AsianCravings yummy fish plate & smore pudding at #ArtAsAnApp what a great combo at @SMMoA pic.twitter.com/7iQPIXyI 2 days ago . reply . retweet . favorite

PSTinLA Love brownies? Then you're gonna love the Beato Brownie inspired by Beatrice Wood from @TailgateTruck at #ArtAsAnApp pic.twitter.com/OcyeBdpl

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